

New Year's Eve Dinner

WELCOME FIZZ & CANAPÉS

Served at the bar.

Gin cured salmon on blinis & beetroot "caviar",
Smoked duck and plum vol au vent, Brie and
cranberry en croute, Wild mushroom, tarragon
and truffle mousse

STARTERS

Braised pork cheek, celeriac and truffle puree,
pickled apple, chestnut
Smoked haddock scotch egg, sauteed wild
mushrooms
Duck & port parfait, toasted brioche, onion
marmalade
Spinach and mushroom tortellini, sage and sultana
butter

PALATE CLEANSER

Gin and tonic granita, chilli and lime

MAINS

(All served with roast potatoes, braised red cabbage,
root vegetables, greens family style)

Beef wellington, red wine jus
Pan roasted turbot supreme, fish veloute
Pan fried brill, sauteed new potatoes, sea vegetables,
mussel velouté
Butternut squash & sage wellington, mushroom jus

AFTERS

Dark chocolate delice, candied hazelnut, salted
caramel
Apple and tonka bean mille feuille, blackberry gel,
creme patissiere
Cappuccino creme brulee, tia maria, hazelnut biscotti

WARM INDULGENCES

Tea, coffee & petit fours

£90 PER GROWN-UP

(Included in your package)

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option
(GFO) gluten-free option
Please let us know if you have any allergies or
dietary requirements.